



A CASHEW TREE IN AN ORANGE ORCHARD IN BAHIA, BRAZIL.

Although the Cashew (*Anacardium occidentale*) has grown and fruited in Florida, the attention of horticulturists has not been forcibly attracted to it. In Southern Brazil it appears as an important market fruit and on the island of Itaparica a strain occurs which is especially famed for its large excellent fruit. The mild acid fruit is eaten fresh or made into wine, jams or jellies. The hard kidney-shaped nut borne upon the blossom end of the fleshy pear-shaped receptacle (the cashew apple) contains a rich highly flavored kernel, which if served hot is one of the most delicate nuts known. These are the cashew nuts of commerce. The hard shell which surrounds the nut, has inside a layer containing a most acrid corrosive oil which attacks the skin more actively than does poison ivy. This oil can be easily driven off by heat but the fumes are extremely acrid. Photo No. 14468 by Dorsett, Shamel and Popenoe, Dec. 9, 1913, in Bahia, Brazil.